



RUI VENTURA

CURSO DE INGLÊS CONVERSAÇÃO APLICADA CLASS 1 –IN THE KITCHEN

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IN THE KITCHEN 2-58

APPLIANCES



IN THE KITCHEN 3-58

FURNITURE



IN THE KITCHEN 4-58

KITCHENWARE



IN THE KITCHEN 5-58

A BAKING DISH IS USED TO ROAST MEAT IN THE OVEN.



IN THE KITCHEN 6-58

**YOU CAN EITHER BAKE BREAD OR ROAST SOME MEAT
WITH BAKING PANS.**



IN THE KITCHEN 7-58

**WITH A BLENDER YOU CAN PREPARE SHAKES, JUICE
AND OTHERS.**



IN THE KITCHEN 8-58

I CAN'T FIND THE BOTTLE OPENER. WHERE IS IT?



IN THE KITCHEN 9-58

USE THE CAN OPENER. IT'S INSIDE THE DRAWER.



IN THE KITCHEN 10-58

IF YOU FORGET TO PLACE THE COFFEE FILTER IN THE COFFEE MACHINE, YOU WILL PROBABLY SPOIL THE COFFEE.



IN THE KITCHEN 11-58

TURN THE COFFEE MACHINE ON, I'M GOING BACK HOME IN A WHILE.



IN THE KITCHEN 12-58

IF YOU DON'T USE THE COLANDER, THE PASTA WILL GET STCKY.



IN THE KITCHEN 13-58

SOME COOKER HOODS HAVE A LAMP, SO YOU CAN SEE YOUR COOKING BETTER.



IN THE KITCHEN 14-58

CORKSDREWER



IN THE KITCHEN 15-58

THE TAP HAS COLD AND HOT WATER, THE HOT WATER IS GOOD TO CLEAN THE GREASE OFF THE COUNTER AND THE KINK.



IN THE KITCHEN 16-58

**THE WHITE SET OF CUPS AND SAUCERS WE BOUGHT
WERE VERY EXPENSIVE.**



IN THE KITCHEN 17-58

WE NEED A LOT OF CUPBOARD, CABINET SHELF SPACE TO KEEP ALL THE APPLIANCES AND KITCHENWARE.



IN THE KITCHEN 18-58

**YOU FIND PLASTIC, GLASS OR WOOD CUTTING TABLES.
THE BEST ARE THE GLASS ONES. THEY ARE EASIER TO
CLEAN.**



IN THE KITCHEN 19-58

**WHEN YOU FINISH DOING THE DISHES, PLACE THEM
ON THE DISH DRAINER**



IN THE KITCHEN 20-58

THE DISHWASHER DOESN'T CLEAN ALL THE DIRT ON THE PLATES, YOU NEED TO HAND CLEAN THEM FIRST.



IN THE KITCHEN 21-58

**THE ELECTRIC OVEN BAKES A LOT BETTER THEN THE
MICROWAVE.**



IN THE KITCHEN 22-58

**THE YOU BORROWED FROM THE NEIGHBOR ARE
ALREADY IN THE BOX FOR YOU TO GIVE THEM BACK
TO HER.**



IN THE KITCHEN 23-58

FOR COOKING OMELETTES A FRYING PAN IS THE BEST OPTION.



IN THE KITCHEN 24-58

THE GARLIC PRESS HELPS A LOT WHEN YOU ARE IN A HURRY TO COOK SOMETHING.



IN THE KITCHEN 25-58

GLASS



IN THE KITCHEN 26-58

**USE THE GRATER TO GRATE THE CHEESE AND THEN
SPARKLE IT ON THE PASTA.**



IN THE KITCHEN 27-58

YOU CAN MAKE A NICE BARBECUE-LIKE-STAKE WITH A GRILL PAN.



IN THE KITCHEN 28-58

**BETTER THEN THE BLENDER IS THE JUICER TO PREPARE
FRESH FRUIT JUICE.**



IN THE KITCHEN 29-58

**GET THE KETTLE AND BOIL SOME WATER FOR US TO
BREW SOME TEA.**



IN THE KITCHEN 30-58

WATCH OUT WHEN YOU USE THE KNIFE, YOU MAY CUT YOURSELF.



IN THE KITCHEN 31-58

USE THE LADLE TO SERVE THE SOUP.



IN THE KITCHEN 32-58

THE LIME PRESS IS IN THE SECOND DRAWER, CAN YOU GET IT FOR ME PLEASE?



IN THE KITCHEN 33-58

THE MEAT GRINDER (MINCER) IS ESSENTIAL IF YOU LIKE TO GRIND THE MEAT YOURSELF.



IN THE KITCHEN 34-58

**A MEAT SLICER IS PERFECT TO SLICE CHEESE, HAM
AND OTHER COLD CUTS.**



IN THE KITCHEN 35-58

THIS LITTLE HAMMER IS CALLED MEAT TENDERIZER.



IN THE KITCHEN 36-58

**NOWADAYS MOST PEOPLE HAVE A MICROWAVE OVEN
IN THEIR KITCHENS.**



IN THE KITCHEN 37-58

MIXERS ARE GREAT FOR PREPARING THE BATTER FOR CAKES AND COOKIES.



IN THE KITCHEN 38-58

YOU CAN EITHER HAVE A COFFEE OR A BEER IN A MUG.



IN THE KITCHEN 39-58

TO BRAKE THE SHELL OF NUTS YOU NEED A NUTCRACKER, FOR THEY ARE TO HARD TO BREAK WITH YOUR OWN HANDS.



IN THE KITCHEN 40-58

IF YOU DON'T WANNA GET BURNED, USE THE OVEN GLOVES TO GET THE BAKING DISH OFF THE OVEN.



IN THE KITCHEN 41-58

PEEL THE POTATOES PLEASE. DON'T USE A KNIFE, TAKE THE PEELER INSTEAD.



IN THE KITCHEN 42-58

**IN A RESTAURANT YOU CAN ORDER A GLASS OF JUICE,
OR A PITCHER (JUG) OF IT.**



IN THE KITCHEN 43-58

THE PIZZA CUTTER MAY COME HANDY IF YOU ORDER A PIZZA AND THEY FORGET TO CUT IT.



IN THE KITCHEN 44-58

**TAKE YOUR PLATE TO THE KITCHEN AND LEAVE IT IN
THE SINK, PLEASE.**



IN THE KITCHEN 45-58

THERE ARE DIFFERENT KINDS OF POTS (PANS).



IN THE KITCHEN 46-58

**FOU COOKING BEANS, YOU'D BETTER USE THE
PRESSURE COOKER. IT'S MUCH FASTER.**



IN THE KITCHEN 47-58

THIS REFRIGERATOR LOOKS LIKE A SPACESHIP.



IN THE KITCHEN 48-58

TO PREPARE PASTA DOUGH YOU WILL NEED THE ROLLING PIN.



IN THE KITCHEN 49-58

THE ICE CREAM SCOOP IS IN THE DRAWER WITH THE SERVING SPOON AND THE WOODEN SPOON.



IN THE KITCHEN 50-58

THE WOODEN SPOON IS THE BEST CHOICE TO STIR SAUCES AND THE LIKE.



IN THE KITCHEN 51-58

I BOUGHT A NEW STOVE, THE LAST I HAD WAS NOT WORKING PROPERLY.



IN THE KITCHEN 52-58

**PASS THE FLOUR THROUGH THE SIEVE (STRAINER)
BEFORE MAKING THE BATTER.**



IN THE KITCHEN 53-58

THIS CHINA TEAPOT IS SO CUTE!



IN THE KITCHEN 54-58

TAKE THE COFFEE IN THE THERMOS BOTTLE, SO THAT IT DOESN'T GET COLD.



IN THE KITCHEN 55-58

DO YOU HAVE A TOASTER OF SOME KIND? THIS BREAD IS AS HARD AS A STONE.



IN THE KITCHEN – 56 -58

A SPATULA SERVES NOT TO LET THE FOOD GLUE AND BURN IN THE PAN.



IN THE KITCHEN 57-58

**THE PASTA SERVER IS NOT WHERE IT SHOULD BE!
WHERE DID YOU LEAVE IT?**





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